

**CLASS I RECALL**  
**HEALTH RISK: HIGH**

Congressional and Public Affairs  
Amanda Eamich (202) 720-9113  
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## **INDIANA FIRM RECALLS FROZEN STUFFED CHICKEN ENTREES ASSOCIATED WITH ILLNESSES**

WASHINGTON, March 10, 2006 – Serenade Foods Division, a Milford, Ind., firm, is voluntarily recalling approximately 75,800 pounds of frozen stuffed chicken entrees that may be unhealthful and therefore unfit for food, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. The recalled products must be cooked to a minimum internal temperature of 165 °F.

The raw chicken entrees, because of their frozen state, labeling, and cooked appearance, may have caused consumers to believe these raw products are pre-cooked and therefore consumers may not be cooking these products to a safe temperature. Because of these characteristics, consumers may not be following cooking instructions. The products were contaminated with *Salmonella* Enteritidis that causes human illness. Illnesses have been linked directly to these products through case history of the patients and through microbiological testing of both the products and affected consumers.

*Salmonella* Enteritidis is a serotype of *Salmonella* found on raw poultry in the United States. It is important for consumers to properly cook all meat and poultry products that are not fully pre-cooked during the manufacturing process. Because the recalled products are stuffed with additional ingredients, they likely take longer to cook than chicken breasts that do not contain fillings to reach a safe minimum internal temperature of 165 °F. Failure to properly cook the recalled products to a minimum internal temperature of 165 °F has led to a number of cases of salmonellosis in Minnesota.

FSIS reminds consumers to ensure that raw meat and poultry products are fully cooked before they are consumed. Using a food thermometer is the only sure way of knowing if your food has reached a high enough temperature to destroy foodborne bacteria. Cooking products from the frozen state increases the likelihood of undercooking meat and poultry products unless the minimum internal temperature is properly monitored. When appropriate, frozen products should be thoroughly and safely thawed prior to cooking.

**USDA Meat and Poultry Hotline**  
**1-888-MPHOTLINE or visit**  
[www.fsis.usda.gov](http://www.fsis.usda.gov)

Products labeled with phrases such as "Cook and Serve," "Ready to Cook," and "Oven Ready" are intended to convey to the consumer that the product is not ready-to-eat and must be fully cooked for safety. Although products may appear to be pre-cooked or browned, such products should be handled and prepared no differently than raw product.

Many frozen entrees containing stuffed poultry products, such as a poultry product stuffed with cheese and other ingredients, typically are not-ready-to-eat and must be fully cooked as if they were raw.

Consumers must always follow the microwave instructions completely.

If using a microwave oven to cook meat and poultry products, be sure to take multiple temperature readings at different locations throughout the product due to the non-uniformity of the heating process and the creation of "cold spots."

Because a microwave oven typically cooks product at non-uniform rates, it is important to ensure that the product is covered sufficiently for steam to build in the product, and that the product is set aside for a sufficient time for the heat to uniformly spread throughout the product at the completion of the microwave cycle. This will ensure that there are no "cold spots."

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The following products are subject to recall:

6-ounce individually wrapped "MAPLE LEAF FARMS, CHICKEN BREAST with Rib Meat, SHRIMP & CRAB, Specially Cut and Shaped, *Breaded Boneless Breast of Chicken with Rib Meat, Stuffed with a Shrimp & Crab Stuffing.*" Each label includes the establishment number, "P-2375" inside the USDA mark of inspection. Each label also includes the production code "S5307." The products were produced on November 3, 2005.

4.5-pound cases of "MAPLE LEAF FARMS, CHICKEN BREAST with Rib Meat, STUFFED WITH SHRIMP & CRAB STUFFING, BREADED BONELESS BREAST OF CHICKEN WITH RIB MEAT, SPECIALLY CUT AND SHAPED, STUFFED WITH SHRIMP AND CRAB STUFFING." Each label includes the establishment number, "P-2375" inside the USDA mark of inspection. Each label also includes the production code "5307." The products were produced on November 3, 2005.

6-ounce individually wrapped "MAPLE LEAF FARMS, CHICKEN BREAST with Rib Meat, BROCCOLI & CHEESE, Specially Cut & Shaped, *Breaded Boneless Breast of Chicken with Rib Meat, Stuffed with Broccoli, Swiss & American Cheeses, Not Pre-Cooked.*" Each label includes the establishment number, "P-2375" inside the USDA mark of inspection. Each label also includes the production code "B5308." The products were produced on November 4, 2005.

6-ounce individually wrapped "KIRKWOOD, Chicken Breast with Rib Meat, BROCCOLI & CHEESE, *Breaded Boneless Breast of Chicken with Rib Meat, Specially Cut and Shaped, Filled with Broccoli and Cheese, Pre-Browned, Not Pre-Cooked.*" Each label includes the establishment number, "P-2375" inside the USDA mark of inspection. Each label also includes the production code "B5308." The products were produced on November 8, November 28, December 14, December 21 and December 29, 2005.

The problem was discovered by a Minnesota Department of Health and Minnesota Department of Agriculture investigation into reported foodborne illnesses related to these products. The Minnesota Department of Health contacted FSIS after receiving positive *Salmonella* Enteritidis test results of the products.

The frozen stuffed chicken entrees were distributed to retail establishments nationwide.

On March 22, 2006, a National Advisory Committee on Microbiological Criteria for Foods Subcommittee will discuss consumer guidelines for the safe cooking of poultry products. Safe cooking guidelines for stuffed raw chicken products covered by a partially browned crust will be addressed. FSIS has been concerned about this class of product that has been associated with illnesses in 2002 and 2005.

Consumers with questions about the recall should contact the company Consumer Hot Line at (866) 873-7589. Media with questions about the recall should contact company Communications Manager Janelle Deatsman at (800) 348-2812 extension 2846.

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Consumers with food safety questions can call the toll-free USDA Meat and Poultry Hotline at (888) 674-6854. The hotline is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. “Ask Karen” is the FSIS virtual representative available 24 hours a day to answer your questions at [http://www.fsis.usda.gov/Food\\_Safety\\_Education/Ask\\_Karen/index.asp#Question](http://www.fsis.usda.gov/Food_Safety_Education/Ask_Karen/index.asp#Question).

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NOTE: Access news releases and other information at the FSIS Web site at [http://www.fsis.usda.gov/Fsis\\_Recalls/](http://www.fsis.usda.gov/Fsis_Recalls/)

### USDA RECALL CLASSIFICATIONS

**Class I** This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.

**Class II** This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.

**Class III** This is a situation where the use of the product will not cause adverse health consequences.